



RESTAURANT WEEK DINNER MENU

JANUARY 8-18, 2026

2 FOR \$30 OR 3 FOR \$40

APPETIZERS

She Crab Soup | A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

Fried Green Tomatoes | Housemade Pimento Cheese, Bacon Marmalade, Scallions

Roasted Lowcountry Cups (3) | Pork Belly and Pernod Spinach Cream, Brown Butter Crumb, Parmesan

Spring Salad | Mixed Artisan Greens, Sliced Strawberries, Blueberries, Candied Pecans, Buttermilk Blue Cheese, Apple Cider Vinaigrette

Ceasar Salad | Torn Romain, Sourdough Croutons, Shaved Parmesan, Traditional Dressing

ENTREES

Lowcountry Jambalaya | Sautéed Local Shrimp and Chicken Breast, Bell Peppers and Onions, Carolina Red Rice

Vegetarian Risotto | Parsnip, Kale, Roasted Chickpeas, Ginger, Carolina Gold Rice

Beef Short Rib | Roasted Garlic Mashed Potatoes, Sautéed Green Beans

Shrimp & Grits | Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepperjack Grits

Pan Seared Salmon | Celeriac Puree, Glazed Baby Carrots, Chermoula

DESSERTS

Butter Cake | Ultra Rich Browned Butter Cake, Vanilla Bean Ice Cream and Caramel

Cheesecake | Whipped Cream Cheese Custard, Graham Cracker Crust, Fresh Berries and Whipped Cream

Flourless Chocolate Torte | Fresh Berries, Whipped Cream

Pecan Pie | Lady's Island pecans, Whipped Cream, Caramel